

Bourbon Oak Sirloin With Roasted Garlic Sauce

six 6 to 8 ounce top sirloin steaks

roasted garlic sauce (see below)

(1) Preheat the broiler about 400° F and broil the steaks on both sides for about 5 minutes.

(2) Grill on medium high, flip the steaks when you see a little blood rise to the top. Flip 3 times (make grill marks).

Roasted Garlic Sauce

10 to 12 large garlic cloves, peeled

1 tablespoon tomato paste

1 tablespoon olive oil

¾ cup port wine

1 tablespoon butter

3 cups beef stock (heated)

1 tablespoon onion, chopped fine

1 cup John Henry 3 Lick Spiker Ale

1 tablespoon celery, chopped fine

salt and pepper to your liking

1 tablespoon carrot, chopped fine

(1) Preheat oven to 300°F. Toss the garlic in the olive oil and roast in the oven until golden brown. About 10 minutes.

(2) In a sauce pan heat the butter. Add the onion, celery, and carrots and cook over medium heat until the vegetables are brown and tender. Add the tomato paste and roasted garlic and cook for 5 minutes. Deglaze with port wine and John Henry for 5 minutes. Add beef stock to the pot.

Serve with a snifter glass of John Henry 3 Lick Spiker Ale.